

## FIFTH BIENNIAL.

late Convention of the Ancient  
Order of Hibernians Held  
in Montpelier.

## MEET IN RUTLAND IN 1908

out of the Officers Re-elected—  
Stirling Address by Fr. Barrett of  
Burlington—Official Reports

Show Growth of the Order  
—Ladies' Auxiliary.

Montpelier, Sept. 18.—The fifth biennial convention of the Ancient Order of Hibernians held in this city, was attended by about 100 delegates and 15 ladies of the auxiliary branch. The latter were from Burlington and Montpelier, the only places in the State, where ladies' auxiliaries have been organized. At ten o'clock this morning, the delegates marched to St. Augustine's church, where the Rev. Father, W. J. Sullivan, county chaplain, celebrated mass, assisted by the Rev. Father J. Callahan. Father O'Sullivan, also preached a timely and forceful sermon on this text: "Be thou faithful unto death and I will give thee a crown of life."

At the close of the service at the church the delegates marched to the hall of the local organization in Union street and the convention was called to order by State President James E. Burke of Rutland, an adjournment for dinner was taken before any business was transacted.

The business session was held this afternoon. During the opening exercises members of the ladies' auxiliary had its in the convention hall. Mayor S. A. Kelly, extended to the visitors a cordial word of welcome to which State President Burke, happily responded. The Rev. Father P. J. Barrett of Burlington, the Hibernian State chaplain, gave an address which will long be remembered by those who heard it. It was a gem of oratory and was often interrupted by applause. The biennial report of President Burke showed that new divisions have been organized during the past two years at Almond, Grandville and Northfield in a net gain of 176, making a present membership of over 2,000. The prospects are good for the organization in the future of four additional divisions, President Burke urged the study of Irish history by all members and a letter of greeting and encouragement from Matthew W. Cummings of Boston, national president, enforced the same idea. The president said steps have been taken to secure the following: Irish division in New Hampshire and in New York and in New Jersey. Under the Vermont management, he said this division was organized there as no other in Vermont.

The reports the treasurer and secretary were read and accepted. The latter showed that seven members have died during the past year.

The following officers were elected and installed: President, James E. Burke of Rutland; vice-president, D. J. Sullivan of Barre; secretary, Mark R. Berry of Richmond; treasurer, Thomas B. Right of Burlington. All of these except the secretary were re-elected. The Rev. Father J. W. O'Sullivan of this city was appointed State chaplain. The convention adjourned to meet in 1908 at Rutland.

## AN ELECTION CONTEST.

Alfred F. A. Holmes of Sutton Was Not Eligible When Elected.  
Sutton, Sept. 18.—A hearing was held Monday with both sides represented. St. Johnsbury lawyers preparatory to attacking the election of Frank A. Holmes as representative before the election committee of the next Legislature. Mr. Holmes has been postmaster here and claims he resigned the office before election. The other side admit that he resigned the office, but claim that he had evidence from the department at Washington that he was still postmaster when he was elected.

## THIRD VT. REUNION.

Thomas O. Seaver Elected President—Address by W. S. Placette.  
St. Johnsbury, Sept. 18.—The 23rd annual meeting of the Third Vermont reg-

## FOR YOUR POULTRY HOUSE

sheds, outbuildings, etc., no roofing is so economical as the original  
Red-Rope Roofing

## Neponset

(Don't forget the name.)  
It will give you better service and last longer than any other low priced roofing made. For 20 years its sales have steadily increased and it is more popular today than ever. Don't confuse it with cheap tar papers. You can apply it easily complete roof kit free with each lot. Samples and book on "Building Economy" free. Address Hagar Bros. Burlington, Vt.

ment was held here to-day with 40 members of the old regiment in attendance. The ladies of Chamberlin Relief Corps served a dinner which was followed by the business meeting at which these officers were elected:

President, Col. Thomas O. Seaver, Woodstock; vice-president, John McDonald, St. Johnsbury; secretary, Edward Treasurer, Lt. Col. S. E. Placette, Hartford; executive committee, Carlton Felch, J. A. Paddock, Marshall Montgomery, all of St. Johnsbury. It was voted to hold the next annual meeting at St. Johnsbury.

## GOOD ROADS CONVENTION.

Speakers at Meeting in Middlebury Next Saturday.

Middlebury, Sept. 18.—The official good roads convention given under the auspices of the National Good Roads Association of America, Addison County Agricultural society, the Business Men's association of Middlebury, the Village Improvement societies, the Patrons of Husbandry, the town and village officials and other important interests is to be held at Middlebury, Saturday, September 22.

Organization for good roads and streets is the chief object of this convention. The officers of the Good Roads association, leading engineers, lecturers and road experts, will stop at Middlebury and hold three sessions at 10 a. m., 2 p. m. and 7:30 p. m.

The speakers include Col. W. H. Moore, president National Good Roads association; subject, "National Good Roads Movement"; C. L. Burton, subject, "Road Statistics of Addison County"; "Good Roads Movement in Vermont"; Charles W. Gates, State highway commissioner.

In the afternoon session the speakers are: "Practical Road and Street Construction," Col. W. H. Moore, president National Good Roads association; "Organization and Legislation," Wellington E. Loucks, national organizer, National Good Roads association; five minutes talks by delegates, subject, "Local Conditions."

Bristol, Dr. A. M. Norton; Cornwall, L. W. Pratt; Addison, M. S. Barnes; West Salisbury, F. C. Dyer.

At the evening session the Hon. Fletcher D. Brooks, governor-elect, will speak on "The Benefit of Good Roads"; stereoscopic lecture by Col. W. H. Moore, subject, "Roads of the World."

A \$10,000 NEGLIGENCE SUIT.  
Rutland Railroad Asked to Pay for Death of Engineer Mahoney at Shelburne.

Rutland, Sept. 18.—In Rutland county court to-day trial was begun in a \$10,000 negligence case against the Rutland Railroad company brought by John McTearney, administrator of the estate of Engineer Dennis Mahoney, who was killed in the wreck at Shelburne January 3, 1905. The case was tried here in May, 1904, the plaintiff getting a verdict but in January, 1906, the supreme court reversed the decision of the lower court. Butler & Mahoney are counsel for the plaintiff and H. H. Powers of Morrisville, P. M. Melton of this city, F. S. Platt of Poultry and R. E. Brown of Burlington for the defense.

A special truck jury has been empaneled for the case which is being tried before Judge James M. Tyler, the regular term judge. W. W. Miles, being disqualified.

Daniel Barnard, Jr., of Chittenden, who seriously wounded John Cassidy of the same town with a shotgun in August was arraigned to-day on an indictment charging assault with intent to kill. He waived examination and bail was fixed at \$2,500. Joseph Heald of Bridgewater was in court on an indictment charging him with causing the death of three cows belonging to Hollis R. Newell of Shelburne by spreading poison in a pasture. His bail was fixed at \$750.

RUTLAND COUNTY FAIR.  
Grangers Giving Good Exhibit—Trilby and Blue Ribbon Win the Races.

Rutland, Sept. 18.—The Rutland county fair to-day with an attendance of about 3,000. This is considered a good first day crowd. The efforts of the Grangers of the county to make the fair a payer this year is noticeable in the improvement in the standard and number of exhibits over the last few years.

The women of the Grange have a notable showing of photographs, work, flowers and needle work. The cattle, sheep and chicken pens are well filled. There were two races to-day. The summaries follow:

GENTLEMEN'S ROAD HORSE HALF MILE. PURSE \$75.  
Trilby, b. m. (Post).....1 1  
Joe P. b. g. (Preston).....2 2  
Belle McGregor, b. m. (Hickson).....3 3  
Don B. g. (Mattison).....4 4  
Joe B. b. g. (Fisher).....5 5  
Hickson, b. m. (Hammond).....6 6  
Time, 1:22, 1:19.

250 TROT, 250 PACE, PURSE \$150.  
Blue Ribbon, b. m. (Pace).....1 1  
Chimes Bell, b. g. (Mattison).....2 2  
John Henry, b. g. (Hickson).....3 3  
Sally Hicks, b. m. (Hickson).....4 4  
Hope, b. g. (Murray).....5 5  
Little Ben, b. g. (Hickson).....6 6  
May Gingles, b. m. (Hickson).....7 7  
Time, 2:34-1/2, 2:34-1/2, 2:34-1/2.

## VOLIVA CHOSEN LEADER.

People of Zion City Elected Him by Vote of 1,911 to 0.

Chicago, Sept. 18.—William Glen Voliva was chosen to-day by the people of Zion City as their leader by the overwhelming vote of 1,911 to 0 for his opponent, M. E. Biddle.

FOR EMERGENCIES AT HOME  
For the Stock on the Farm  
Sloan's Liniment  
Is a whole medicine chest  
Price 25c 50c & \$1.00  
Send for Free Booklet on Horses, Cattle, Hogs & Poultry.  
Address Dr. Earl S. Sloan, Boston, Mass.

## Good Cookery

## DOMESTIC SCIENCE

## IN THE HOUSEHOLD.

Tongue Well, that's a very good thing when it isn't a woman's. Bread, knuckle of ham, regular pie-cold beef indigestion—very good—Dicks.

## BEEF STEAK.

Grapes Cereal  
Fried Pork, Dried Apples and Cream  
Gravy  
Baked Potatoes  
Corn Meal Muffins  
Coffee.

## DINNER.

Tomato Soup  
Radishes Celer  
Roast Beef, Yorkshire Pudding  
Browned Potatoes Macaroni  
Stewed Tomatoes on Lettuce  
Deep Apple Pie and Cheese  
Coffee.

## SUPPER.

Cold Sliced Beef, Horseradish Sauce  
Whole Wheat Bread and Butter  
Cream Potatoes  
Sliced Potatoes with Cream  
White Cake  
Chocolate.

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Whole Wheat Bread and Butter  
Cream Potatoes  
Sliced Potatoes with Cream  
White Cake  
Chocolate.

The crisp autumn air that invites to activity whether in labor or pleasure, brings in its wake a hearty appetite that nothing but substantial will appease. "Cake" scornfully said a young fellow returning from a week's yachting trip. Who wants cake when they're off on a camping or any out of door trip? What we want and what we've had has been beefsteak and onions, clam chowder and fried fish with salt pork, a big cold roast of beef with plenty of horseradish and catsup! That's what's what goes to the spot these coolish days.

Just so, the array of cold drinks and dainty trifles of various sorts now must step aside for the hearty foods that stay by one.

Here, then are suggestions for a few substantial dishes, not especially new any of them, but all seasonable.

There is a homely old English rhyme which says that the season for beef is from Michaelmas (Sept. 29) to midsummer. Though these dates were given over a century ago, the market to-day is practically the same.

## ROAST BEEF WITH YORKSHIRE PUDDING.

An buying a roast the ribs, the back of the rump or the second cut of the sirloin are all good pieces. The rump is a specially good piece for a family, the meat being rich and delicious, while the cut is cheaper than others, and almost no waste. For a large institution, this cut together with the sirloin makes the best steaks. For a small family the first or second cut of the ribs are usually preferred. Cross ribs are selected by those who like their meat well done.

The time allowed for roasting a large piece of meat is usually twelve minutes for every pound and one for the pan. A smaller piece of meat does not require nearly so much time in proportion. It is important to remember, however, that the smaller the cut to be roasted, the hotter should be the fire when the roast is first put into the oven. An intensely hot oven sears the exterior of the meat, the same as in broiling, and prevents the drying up of the meat juices. After the surface is once seared, the temperature of the oven should be reduced, and the meat allowed to finish slowly with frequent basting. A roast of four pounds will be cooked just right in forty minutes if it is liked rare. For a very small roast, it is often a good plan to dredge it with flour then brown in some of the suet in a frying or dripping pan set on top of the stove. As soon as browned all over, finish the roasting in the oven.

In turning the meat never pierce with the fork, which allows the juices to escape and disturbs the tissues. Ordinarily differ as to the proper time for seasoning the roast. Some good cooks prefer to salt and pepper it when it is put into the oven. Others stoutly insist that when half done it should be seasoned, quoting Queen Victoria's chef as authority. Still others leave the meat unseasoned, allowing each one to season their own cut on the plate after being served. There is also a difference of opinion as to whether the meat should go in the oven with or without a slice of suet or water. If you wish a fine browned color after that a little boiling water or beef stock may be used in the basting. To tell when the roast is done, press the upper surface with a knife. If it is springy you may know that it is still rare. Lift carefully on a hot platter, cover closely so that the meat will "sweat" to allow the driven to the center of the piece to return to the outside. This makes the first slice of the roast as tender and juicy as the middle one.

## ROAST BEEF GRAVY

While the best gravy for roast is the "plate" gravy that collects as soon as the roast is cut, there are thousands of families who still swear by the old-fashioned thickened gravy. To make this, turn off any superfluous grease left in the pan after the meat is taken up, and into the remainder stir a tablespoonful of browned flour. Stir until smooth, then add boiling water or stock and stir until smooth, creamy and thickened. Season with salt and pepper and any sauce desired. Strain into a heated gravy boat and serve. If the flour is not browned sufficiently to furnish a rich brown gravy a tablespoonful of caramel or kitchen bouquet will make it so.

## YORKSHIRE PUDDING.

Sift together a heaping pin of flour

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from the market is made from inferior proteins put into pickle when just on the verge of spoiling. Very often also it lies too long in the pickle, emerging hard and salty. While the majority of people call for the rump, in buying corned beef, it is not nearly so juicy as the brisket or plate pieces, which are composed of layers of lean and fat. These pieces cost only about half as much as the rump, and are far better when boiled and pressed. It is an easy matter to corn one's own beef, and here are two rules for this process. The first is a favorite rule in England. The second is that used at one of the Young Women's Christian Association summer homes.

## ENGLISH CORNED BEEF PICKLE.

Put into a large kettle three gallons water. Let it come to a good boil, then add three pounds common salt, two pounds rock salt, two ounces saltpetre, two ounces brown sugar. Stir until these ingredients are dissolved without boiling again. Let this stand over night, and in the morning strain and pour into a large jar or firkin. Add the beef or tongue, which should be turned every day. The meat should be pressed down every day with a board, and a tongue three weeks. The best joint is a ten pound brisket of flat ribs. When boiled the bones should be taken out, the meat well pressed, then sliced.

## AMERICAN CORNED BEEF PICKLE.

The American corned beef pickle allows to five gallons water one gallon rock salt, four ounces saltpetre, and a pound and a half brown sugar. When ready to cook, put into a large saucepan and cover with cold water. Bring to a boil, then push back where the meat will simmer gently, for five hours, more or less according to the tenderness of the beef. If the meat is to be eaten cold allow it to cool in the liquor. Slip out the bones and, having skimmed off the grease from the top of the pot, put the meat in small pieces that can be purchased for fifteen or twenty cents at any house furnishing shop. Immerse again in the pot liquor and set away to cool and stiffen. If you have no press simply set a small crock filled with sand on top of the meat to weight it down in the liquor. Slice when cold.

## BREAST OF LAMB WITH TOMATO SAUCE.

Roll three pounds breast of lamb until tender, then slip out the bones. The next day you can cut in individual helpings or crumble whole, dip in beaten egg, then in crumbs and egg again, broil and serve; or season nicely, cover with egg and crumbs and pan broil in a very hot oven. Serve with tomato sauce.

## TOMATO SAUCE.

Put into a small saucepan one tablespoon each butter and flour. When creamy add one-third cup hot water and two-thirds of a cup of strained tomato with a pinch of clover, a teaspoonful of onion juice and salt and pepper to season. Cook until smooth and thickened.

## EMMA PADDOCK TELFORD.

## BRILLIANT GIRL GOT \$5,000.

Phalla and Norman B. the Other Winners at Columbus.

Columbus, Ohio, Sept. 18.—Brilliant Girl, owned by the Delmonte stable of Pleasanton, Cal., and driven by Jack Curry, won each heat and \$5,000 of the Hostess-Columbus \$10,000 stake for 218 trotters at the grand circuit races to-day:

2:12 TROT, 3 IN 5, PURSE \$1,000 G HEATS (MONDAY).

Lady Mowry, b. m. by McKinney (Helman).....1 1 1  
Col. Patrick, b. h. (Swearingen).....2 1 3  
Larabee Rose, b. m. (Gleason).....3 1 4  
Bewitcher, b. g. (McCarthy).....4 1 5  
Charles T., b. g. (Curry).....5 1 6  
Grace A., ch. m. (Demarest).....6 1 7  
Sister Collette, b. m. (Cahill).....7 1 8  
Grattan Bell, b. h. (McCarthy).....8 1 9  
Jennie Scott, b. m. (McCarthy).....9 1 10  
Ann Direct, blk. m. (Walker).....10 1 11  
Time, 2:10-1/2, 2:09-1/4, 2:09-1/4.

KENTUCKY STOCK FARM FUTURITY FOR 3-YEAR-OLD PACERS.

PURSE \$1,000 G IN 3.

Brenda York, b. m. by Moko (Nash).....1 1  
Kelley, b. m. (Chambers).....2 2  
Waverly, b. m. (Jones).....3 3  
Time, 2:08-3/4, 2:09-1/4.

## HOSTESS COLUMBUS STAKE FOR 218 TROTTERS, PURSE \$1,000 G HEATS.

Brilliant Girl, b. m. by James Madison (Curry).....1 1  
Dr. Chase, ch. g. (T. Murphy).....2 2  
Extrema, br. h. (Benyon).....3 3  
Allie Jay, b. m. (Kenney).....4 4  
Jack Wilkes, b. g. (Nichols).....5 5  
Belle Isle, b. m. (Hickson).....6 6  
The Phantom, blk. g. (Walker).....7 7  
Lawletta, b. g. (Saunders).....8 8  
Black Patchen, blk. g. (Valentine).....9 9  
Prince Edward, blk. g. (Edwards).....10 10  
Iroha, b. m. (Patterson).....11 11  
Zetta, b. m. (Rekers).....12 12  
Czarina Dawnin, b. m. (McCarthy).....13 13  
Kassina, b. m. (Swearingen).....14 14  
Sally Ch. h. (Demarest).....15 15  
Captain Bacon, b. h. (Day).....16 16  
Time, 2:08-3/4, 2:09-1/4, 2:09-1/4.

2:20 PACE, PURSE \$1,000 G IN 5.

Phalla, br. m. by Allie Wood (Gatcomb).....1 1  
Cleo S. b. m. (Preece).....2 2  
Aintree, b. g. (Cox).....3 3  
Fred R. blk. h. (T. Murphy).....4 4  
Hal R., br. h. (Hedrick).....5 5  
Berthina Bars, br. m. (McPherson).....6 6  
Red Nightingale, b. m. (H. Stokes).....7 7  
Missouri Chief, br. h. (McCarthy).....8 8  
Daphne B. Direct, blk. m. (Walker).....9 9  
Time, 2:07-1/2, 2:06-3/4, 2:07-1/2.

2:25 TROT, PURSE \$1,000 G HEATS.

Norman B. blk. g. by Phalla, McCarthy).....1 1  
Mack Mack, b. g. (Helman).....2 2  
Turley, b. g. (Geers).....3 3  
John Tager, b. g. (Ames).....4 4  
Redias, ch. g. (Grubb).....5 5  
Lake Queen, b. m. (Rosemier).....6 6  
Time, 2:07-1/2, 2:06-3/4, 2:07-1/2.

## BISHOP MICHAUD IS ILL.

Suffering from an Attack of Acute Indigestion at St. Johnsbury.

St. Johnsbury, Sept. 17.—The Right Reverend J. S. Michaud, bishop of Burlington, is a patient at the St. Johnsbury hospital suffering from an acute attack of indigestion. Bishop Michaud arrived here from Burlington Saturday noon and was planning to take the afternoon train for Lyndonville to administer confirmation to a large class. About two in the afternoon he was taken with severe pains and medical help was quickly summoned. He is resting quietly to-day and his condition is improved, though he is still confined to the bed. The bishop officiated at the dedication of this hospital about ten years ago.

## SKUNKS EAT WARPS.

Willimantic, Conn., Sept. 18.—Experimenters here show that skunks can rid farms of yellow wasps or hornets. Painful encounters with colonies of hornets have been daily occurrences on every farm, and many runaways have been caused by the hornets stepping into nests. Skunks eat the hornets with great relish and tear the nests to pieces. They are experts at catching the winged hot tails.

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## BURLINGTON SAVINGS BANK.

INCORPORATED 1847.  
Deposits July 1, 1906.....\$10,081,236.43  
Surplus.....680,200.99

Total Assets.....\$10,741,437.42  
Deposits received and paid daily.  
Deposits made during the first four business days of the month will draw interest from the first of that month.  
Interest is credited on all deposits January 1st and July 1st.  
All taxes in this State are paid by the bank on deposits of \$2,000 or more.  
Deposits can be made or withdrawn by mail or express.  
Money loaned on legal security at the lowest rates.

CHARLES P. SMITH, President.  
HENRY GREENE, Vice-President.  
F. W. WARD, Treasurer.  
E. S. ISHAM, Asst. Treasurers.

TRUSTEES.  
CHAR. P. SMITH, WILLARD CRANN  
HENRY GREENE, J. L. BARSTOW  
HENRY WELLS, F. W. WARD  
ALBERT G. WHITTEMORE

ASK FOR THE SUMMARY OF RESULTS.

The Bank is the main artery in the life of a commercial community. Through it daily flows the current of the business community's very life blood. If the system is healthy and careful attention is paid to the routine of its daily affairs a sound and strong corporate body will be developed.  
The bank statement reflects the measure of health and strength enjoyed by the institution—study its relative proportions and you may easily determine the state of its health.

THE BURLINGTON TRUST COMPANY.  
City Hall Square—North.

To the long list of modern conveniences should be added "Banking by Mail."

## WINOOSKI SAVINGS BANK

From careful management has not met with loss from any loan made during the last twenty years.  
Deposits made during first five days of month draw interest from first day of that month. Deposits made after fifth day of month draw interest from first day of next month.  
Interest credited depositors January 1st